

MYTHOS

URBAN GREEK EATERY



DIP SELECTION

- Fava** [vg]
puréed split peas, capers, tomato,
spring onion **32**
- Melitzanosalata** [vg]
smoked aubergine, tomato, onion, garlic,
fresh herbs **35**
- Tyrokafteri** [v,d]
feta, bell pepper, green chili, fresh herbs **36**

Tzatziki [v,d]
greek yogurt, cucumber, garlic, dill,
olive oil **30**

Taramosalata
cod roe, white onion, olive oil **35**

Charcoal Grilled Pita Bread [vg]
traditional **8**, volcano **9**, whole wheat **9**

FROM THE EARTH

- Kolokythakia** [vg]
crispy baby marrow **28**
- Piperies Ladoxido** [vg]
padron peppers, garlic, vinegar, olive oil **38**
- Mushrooms Tigania** [v,d,a]
white wine, chives, thyme, crispy onion, kefalograviera **51**
- Kolokythokeftedes** [v,d]
baby marrow kefta, mint, greek yogurt **38**
- Hand-Cut Greek Fries** [vg]
sea salt, oregano **31**
- Mythos Fries** [v,d]
feta, sea salt, oregano, paprika **41**
- Spanakopita** [v,d]
spinach, feta, fresh herbs **42**
- Feta in Filo** [d,n]
figs, veal bacon, pine nuts, almonds, sesame **51**
- Cheese Saganaki** [v,d,a]
kefalograviera, tomato marmalade, lemon **62**
- Keftedakia** [d]
greek-style beef & lamb meatballs, pulses salad, greek yogurt **52**



FROM THE SEA

- Fish Marinato**
yellowtail tartare, chives, red chili,
rosemary, garlic, oregano, lime, olive oil **92**
- Tsipoura**
coal kissed sea bream, tomato, onion,
toasted coriander seeds, lemon, thyme-olive oil **72**
- Grilled Calamari**
stamnagkathi, oregano, lemon, olive oil **52**
- Grilled Octopus** [d]
fava, caramelized onion, caper leaves **95**
- Jumbo Prawns Saganaki** [d,a]
tomato, feta, ouzo **112**
- Fried Calamari**
smoked aubergine mayo **58**





SALAD

Mountain [vg]

roasted beets, wild horta, green beans, baby marrow, lemon, olive oil **41**

Revythosalata [v,d]

chickpeas, bell pepper confit, feta, fresh herbs, lemon, olive oil **44**

Horiatiki [v,d]

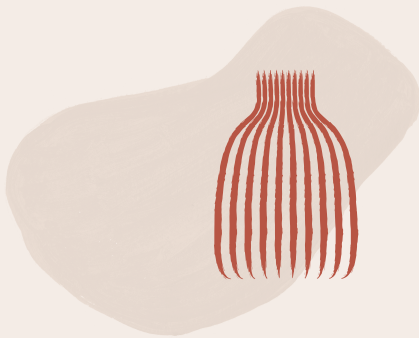
traditional greek salad, feta, tomato, cucumber, green bell pepper, onion, kalamata olives, oregano, olive oil **47**

Fasolakia [v,d]

green beans, tomato vinaigrette, feta, oregano **46**

Cretan [v,d]

barley rusk bites, cherry tomato, cucumber, onion, rocket leaves, caper, sweet wine vinaigrette, anthytyro, olive oil **51**



KOUZINA

Fakes [v,d]

beluga lentils, carrot, celeriac, roasted feta, olive oil **65**

Gemista [v,d]

tomato & bell pepper stuffed with rice, feta, roasted potatoes, fresh herbs **65**

Black Cod À La Polita [α]

artichokes, potato, avgolemono **198**

Octopus Stifado* [α]

slow cooked octopus, red wine, pearl onions, carob bread **170**

Seafood Yiouvetsi [d,α]

kritharaki, tomato, shrimps, calamari, mussels **124**

Spring Chicken Lemonato [d]

lemon sauce, feta, oregano, greek fries **102**

Lamb Pilafi [d]

slow cooked suckling lamb, pilafi rice, wild oregano, lemon, olive oil, kefalograviera **98**

Kleftiko for Sharing [d]

slow cooked suckling goat, potato, wild oregano, ladotyri **285**

Mousaka [d]

minced beef & lamb stew, aubergine, béchamel sauce **85**

Short Ribs Makarounes [d,α]

slow cooked in tomato sauce, homemade cretan pasta, cinnamon, parsley-olive oil, mizithra **172**



JOSPER GRILL

Sea Bass [n]

wild greens, cauliflower, garlic, toasted almonds, lemon-olive oil **118**

Chicken Souvlaki [d]

pita bread, tzatziki, greek fries **71**

Lamb Chops [d]

greek yogurt, greek fries **155**

Biftekia [d]

beef & lamb patty, sautéed potatoes, kefalograviera **84**

Brizola for Sharing

t-bone steak 250 days grain fed, lemon-olive oil **552**

Cauliflower [vg,n] almonds, sea salt, olive oil **29**

Asparagus [vg,n] hazelnuts, sea salt, olive oil **35**

Baby Marrow [vg] oregano, sea salt, olive oil **25**

